



Pioneer in **INGREDIENT BASED CUISINE**, the culinary team decides on the preparation style that best suits the particular ingredient. Dishes employ French, Spanish, Mediterranean, Japanese, Korean flavors and techniques in preparation.

OMAKASE. Please inform us in advance at booking if you'd like to enjoy our omakase style meal "I will leave it to chef" to decide my courses. Fixed price starts at \$1,200 per person. Whole table must do omakase.

作為**食材料理**的先驅者，餐桌烹飪團隊為個別食材精闢選取至優質的備煮方式。餐桌的菜式包含了法國、西班牙、地中海、日本、韓國等地的備煮技術及其風味原素。

廚師發辦 — 如果您想享用我們”廚師發辦”的菜式，敬請提前聯絡我們預定。定價每位由\$1,200起。需全檯訂煮。

STARTER

Soy Cured Crab Sashimi (\$268) ★

Korean Style Soy Marinated Raw Mud Crab. Takes 6 days to dehydrate and cure.

Spanish Red Prawn Sashimi (\$188)

Head is served flash fried with citrus salad.

Lobster Macchiato (\$198) / Lobster Espresso (\$148) ★

Concentrated Lobster Bouillon, Lobster Foam, Star Anise, Fried Lobster Chunk

French Beef Carpaccio (\$328)

Raw thinly sliced beef of French Blanc d'Aquitaine breed from farm and boucherie of Alexandre Polmard. Portion for sharing.

Pan Seared French Quail, Taro Mash, Grilled Figs (\$158)

Pan Fried Foie Gras, Hazelnut Espresso (\$188)

Molten Crab Cake, Umeboshi Aioli (\$268) ★

signature dish ★

HAM

Ibérico Bellota Jamón

36 months (\$158/50g or \$268/100g)

48 months (\$208/50g or \$398/100g)

Charcuterie Board (\$128/100g) (Choose your own mix)

Goose Salami / Wild Boar Salami

63° EGG

Lobster Foam, Hokkaido Uni (\$228) ★

Pan Seared Norwegian Scampi, Truffled Parsnip (\$188)

48-month Ibérico Bellota Jamón, Parsnip (\$128)

Hokkaido Scallop Carpaccio, Squid Ink (\$188)

Fresh “Flower” Crab Meat, Arabica Espresso (\$188)

French Fries, Ibérico Bellota Jamón, Gruyere-Reblouchon Cheese Fondue (\$168)

signature dish ★

PASTA

Hand Made Tagliolini, Live “Flower” Crab Meat, Chili-Scallion-Anise Oil (\$238)

Hand Made Tagliolini, Spanish Red Prawn (\$238)

Hokkaido Uni, Angel Hair (\$238)

Angel hair pasta cooked in lobster stock and mashed uni. Served with oven dried garlic infused cherry tomato.

“HK Typhoon Shelter” Angel Hair (\$168)

Angel hair cooked with crab stock then tossed in crab-chili-garlic-black bean infused EVOO

Linguine, Tua Tua Surf Clams, Garlic & Chili (\$198)

9-Year Aged Risotto, Spanish Red Prawn & Hokkaido Uni (\$288)

Mud Crab Meat & Roe, Garlic Rice (\$1,680) ★

Advance Ordering Required. Recommended for sharing by 4-6.

signature dish ★

MAIN



Grilled Pluma Ibérico (\$328/6oz)

Meat from Neck of Iberian Bellota Pigs. Slow cooked then charred, served medium with red chimmichurri sauce.



US Prime Sirloin (\$428/10oz)

Natural / Certified Humane

US Prime Ribeye (HK\$488/12oz)

Greater Omaha Brand / Certified Natural

US Prime Tomahawk (approx. 50-60oz)

2-day Advance Ordering Required

Korean 1⁺⁺ Ribeye (HK\$80/1oz)



Welsh Salt Marsh BB Lamb T-Bone (\$288)

Whole Live Boston Lobster (\$580)

Grilled With Brown Butter / Poached. Claws Can Be Served With Pasta or Salad.



Whole Live French Blue Lobster (Seasonal Price)

Grilled with brown butter / Poached / Slow Cooked served out of shell with citron foam.

SIDES

Lobster Home Fries (\$88)

Lobster Gravy, Melted Mozzarella, Hand Cut Fries.

Shiro Maitake Mushroom (\$88)

Grilled white maitake with Remoulade Sauce

Blackened Brussel Sprouts (\$88)

With Vietnamese Fish Sauce Vinaigrette

Side Garden Salad (\$88)

With Balsamic Vinaigrette